

Sanitizer Strengths

- Chlorine—50 ppm @ 75°F for 7 seconds
- Iodine—12.5–25 ppm @ 75°F for 30 seconds
- Quaternary Ammonium Chloride (QAC) - follow manufacturer's label for concentration; contact time - 30 seconds

NOTE:

Solution strengths must be twice the above referenced levels when using a spray bottle or swab.

Division of Food Control

The Division of Food Control is responsible for ensuring that food prepared and served in Harford County food service facilities is safe, wholesome and free from adulterants. The Division strives to protect and improve public health through education and enforcement of food safety codes, policies, and laws.

Harford County Health Department

A Healthy Environment for Healthy People

Food Service Facility Basics



Harford County Health Department

Bureau of Environmental Health
120 South Hays Street, Suite 200
Bel Air, MD 21014-0797

Phone: 410-877-2305
Fax: 443-643-0333

Tel: 410-877-2305

Critical Control Points

Cook Temperatures:

165°F for 15 seconds: poultry, stuffing, and stuffed meats.

155°F for 15 seconds: comminuted fish and meats, ground beef, and foods containing eggs not for immediate service.

145°F for 15 seconds: beef, pork, seafood, and eggs for immediate service.

135°F for 15 seconds: vegetables, commercially precooked foods, and pasta. (if hot held or cooled)

130°F for 121 minutes: rare roast beef, which is served within 4 hours.

Hot Holding:

Maintain foods at an internal temperature of 135°F or above.

Cold Storage:

41°F or below: all foods except crabmeat and smoked fish

38°F or below: pasteurized crabmeat and smoked fish.

Cooling Standards:

The food product must cool from an internal temperature of 135°F to 70°F within 2 hours and then from 70°F to 41°F within an additional 4 hours.

Reheating:

The food product must reach an internal temperature of 165°F within 2 hours. This applies to any cooled food item, which will be reheated then hot held.

Cold Preparation:

Ready-to-eat potentially hazardous food for cold service, such as reconstituted foods, salads, and canned meat must cool to 41°F within 4 hours.

Use a metal stem thermometer which ranges from 0°F to 220°F and is marked in 2 degree increments.

Proper Hand Washing

Procedures:

Wash hands vigorously under warm running water with soap for at least 20 seconds, and dry with a disposable paper towel or air dryer.

When do you wash?:

Before starting work

After using the bathroom

After smoking, eating, or drinking

After coughing, sneezing, blowing or touching your nose

After touching raw poultry, meats or fish

After touching dirty dishes, equipment and utensils

After touching trash, floors, soiled linens, etc.

After using cleaners or chemicals

During food preparation as necessary

Glove Statement

Bare hand contact with open, ready-to-eat food is strictly prohibited. The use of gloves, utensils, and/or automatic dispensing equipment is required.

